

IN THE SPECIFICATION

Please amend the Specification as follows:

Page 1, line 24, please amend the paragraph starting there-at as follows:

"The melting temperatures of the various types of chocolates can vary depending upon their composition. If chocolate is overheated it can burn easily. For example, dark chocolate should not be heated to temperatures greater than one hundred twenty degrees Fahrenheit (120 F) while milk and white chocolates should not be heated to temperatures greater than one hundred ~~[[then]]~~ ten degrees Fahrenheit (110 F). The cooking chocolates can generally handle greater temperatures without burning."

Page 17, line 1, please amend the paragraph starting there-at as follows:

"The chocolate dispensers 100A, 100A', 100A'', 100B, 110C, ~~and 100D~~ and 100D can be generally referred to herein as chocolate dispensers 100. The chocolate dispensers 100 are readily portable from one place to another and can be hand held when in use. The chocolate dispensers 100 can be used to decorate cakes or other confections using chocolate. The chocolate dispensers 100 can be hand held and used for free form writing of chocolate onto different objects with the appropriate nozzle 108. The chocolate dispensers 100 can additionally be used to inject liquid chocolate into negative cavity molds to form shaped chocolate objects. In any case after the liquid chocolate is dispensed, it can be cooled in a

refrigerator or an ice tray, or otherwise allowed to cool at room temperature so that the liquid chocolate returns to a solid state. The chocolate dispensers 100 may be used by children as toys. The chocolate dispensers 100 may also be used in commercial settings by bakers, cooks, chefs, etc. where a portable or hand-held chocolate dispenser is desirable."